



kitchen think

Instructions for Installation and Use

**Electric Oven
Model SX995X**

To the Installer

**Before installation fill in the product details on the back cover of this book.
The information can be found on the rating plate.**

To the User

**You must read the instructions prior to installing and using the appliance and
then retain them for future reference.**

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:
GDA LTD., Morley Way, Peterborough, PE2 9JB

Introduction

Your new electric oven is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The oven is designed specifically for domestic use and responsibility will not be accepted for use in any other

Note: When the oven is first used, an odour may be omitted - this will cease after a short period of use.

To help remove the 'new' smell, heat the empty oven to maximum temperature for a minimum of two to three hours, keeping the door/s closed. Ensure that the room is well ventilated (eg. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased.

This odour is due to any temporary finish on oven linings and elements and any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with this booklet.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate, attached to the appliance.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the manufacturers authorised employee or agent.**
- (d) Has been correctly installed.**

For Your Safety

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE BELOW PRECAUTIONS BEFORE USING YOUR APPLIANCE.

To maintain the efficiency and safety of this appliance, we recommend you do the following:

- only call the Service Centres authorised by the manufacturer.
- always use genuine spare parts.

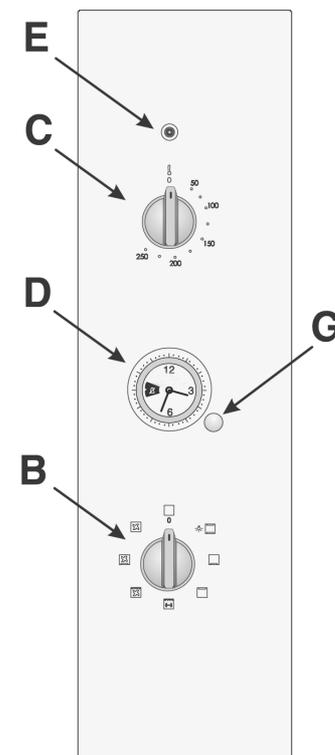
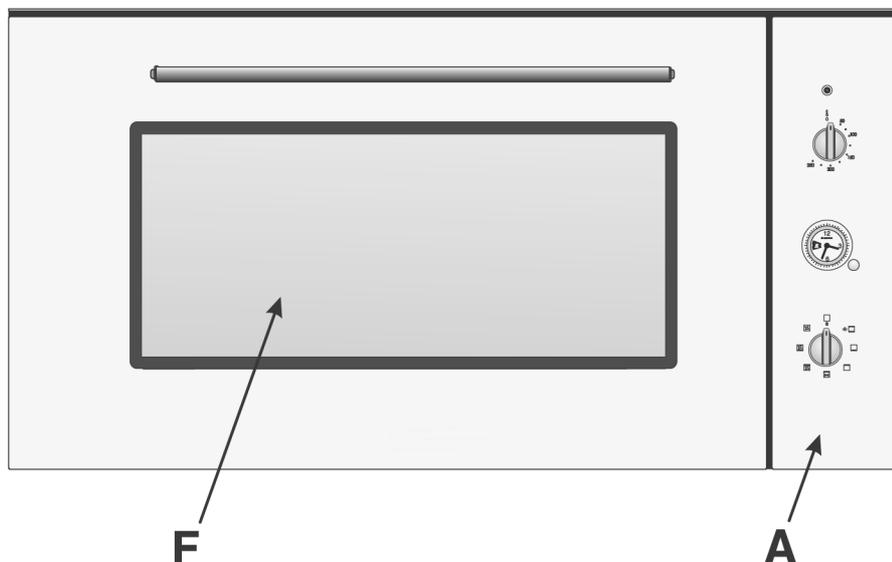
ALWAYS:

- make sure you remove all packaging and literature from inside the appliance before switching on for the first time.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use, as surfaces will get extremely hot during and after cooking. Care should be taken to avoid touching the heating elements inside the oven during use.
- make sure the controls are turned off when you have finished cooking and when not in use.
- grip the handle in the centre when opening the door.
- stand back when opening the door to allow any build up of steam or heat to disperse.
- use dry, good quality oven gloves when removing items.
- take care to avoid heat/steam burns when operating the controls.
- switch off the electricity supply at the wall switch, and allow to cool, before cleaning or performing maintenance..
- make sure the shelves are in the correct position before switching on the oven.
- keep the door partially open when grilling.
- keep the door closed when the appliance is not in use.
- keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- keep any ventilation slots clear of obstructions.

NEVER:

- attempt to install or repair the appliance without the assistance of qualified personnel.
- remove the oven shelves whilst the oven is hot.
- allow anyone to sit or stand on any part of the appliance.
- store items above the appliance that children may attempt to reach.
- heat up unopened food containers, as pressure can build up causing the container to burst.
- use the appliance to heat up anything other than food.
- use the appliance as a room heater.
- use the grill to warm plates.
- dry items on the oven doors.
- install the appliance next to curtains or other soft furnishings.
- allow children to play with or tamper with the controls.
- use steam cleaners.
- use the oven for storage purposes.
- use flammable liquids near the appliance.
- use adapters, multiple sockets and/or extension leads.
- pull on the appliance or the supply cable to unplug it from the electrical outlet.
- allow power cables of other appliances to come into contact with hot parts of this appliance.
- expose the appliance to atmospheric agents, such as rain or sunlight.
- operate the appliance with wet hands.
- operate the appliance when barefoot.
- do not use steam cleaners to clean your oven

Know your Oven



A. Control Panel

B. Function selector

C. Temperature control

D. Analogue programmer for Start/End cooking time

E. Oven pilot light - When the light is on, it indicates that the oven is heating. It will turn off when the temperature setting has been reached.

F. Glass oven door

G. Analogue programme knob

The Controls

This model combines, in a single appliance, the advantages of traditional convection ovens with those of modern forced air ventilation ovens. It is an extremely versatile appliance that allows you to easily and safely choose between 7 different cooking modes. The various modes can be selected by adjusting the function selector "B" and the temperature control "C" on the control panel.

Oven light

When the function selector "B" is in any position other than the "•" position, the oven light comes on.

NOTE: to turn the oven light on without activating any of the heating elements, the function selector "B" must be turned to the setting indicated by the  symbol and the temperature control "C" must be set to zero indicated by the "•" symbol.

Convection Mode

Set the temperature control (C) between **50°C** and **250°C**. The outer heating elements at both the top and the bottom of the oven will come on. The heat is distributed uniformly from the top to the bottom. The convection mode is recommended for preparing meat-based dishes featuring beef or veal which require slow cooking and basting. It is the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one baking tray or

shelf at a time, otherwise the the heat distribution will be uneven. Select from among the various shelf positions based on the whether the dish needs more or less heat from the top or bottom.

Lower heating element

Set the temperature control (C) between **50°C** and **250°C**. By turning the control to this position, the oven light and lower heating element come on.

This is recommended for finishing off the cooking of food (in baking trays) which is well-cooked on the surface but still soft inside.

Note that when using this position, the temperature is automatically set at the maximum temperature which cannot be changed using the temperature control.

Upper heating element

Set the temperature control (C) between **50°C** and **250°C**. By turning the control to this position, the oven light and upper heating element come on.

This is recommended for finishing off the cooking of food (in baking trays) which is already inside well-cooked but needs browning.

The Controls

Grill

Important: do not set the temperature control "C" to over 175°C. During grilling, keep the oven door closed.

Food is cooked in the grill by the downward thermal rays produced by an incandescent electric heating element. The high, direct grill temperature immediately browns meat, thus stopping juice dispersion and keeping meat more tender. The grill is particularly recommended for cooking dishes requiring a high surface temperature: beef and veal steaks, entrecote, fillet steaks, hamburgers etc...

Fanned Grill

Important: do not set the temperature control "C" to over 175°C. During grilling, keep the oven door closed.

The heating element of the grill is activated, as well as the fan. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.

"Gentle pastry oven"

Set the temperature control (C) between 50°C and 250°C. The lower heating element and the fan come on.

This setting is ideal when cooking delicate foods, especially pastries that need to raise, because the heat rising from the bottom facilitates leavening. Please note that with this feature it takes a rather long time to reach higher temperatures. Therefore, if high temperatures are needed, we recommend that you use the "Conventional" setting.

Fan Assisted Mode

Set the temperature control (C) between 50°C and 250°C. Both the heating elements and the fan will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 shelves can be used at the same time, following the instructions in the section entitled, "Cooking On More Than One Shelf". This cooking mode is ideal for au gratin dishes or those which require an extended cooking time.

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast.

This mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. This mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80°-100°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the temperature control to 0°C.

The thermostat light (E)

This indicates that the oven is heating up. When the light goes out, the required temperature has been reached.

When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

Multi-Skewer Rotisserie

This oven is equipped with a removable multiple skewer rotisserie positioned parallel to the back of the oven (Fig. 1). Slide the meat to be cooked onto the spit lengthwise, keeping it in place with the adjustable forks.

With kebabs, slide the meat to be cooked onto the skewers provided and place them on the appropriate holders.

Slide the holders, "A" and "B" in Fig. 1, into the appropriate holes in the baking tray, rest the groove end of the rod on the guide "D" and slide the rack onto the bottom guide (Fig. 2). Then slide the rod into the hole for the motor shaft and place the grooved end of the rod on the guide "C."

Start the motor by turning the knob to the grill setting .

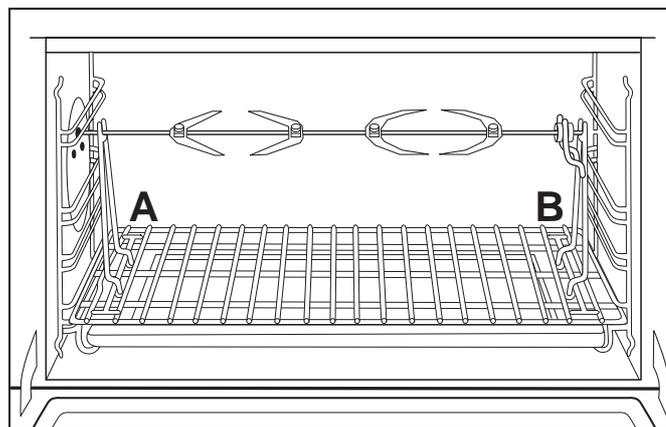


Fig.1

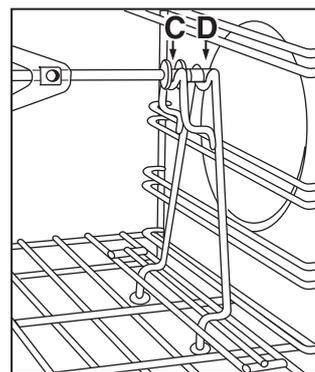
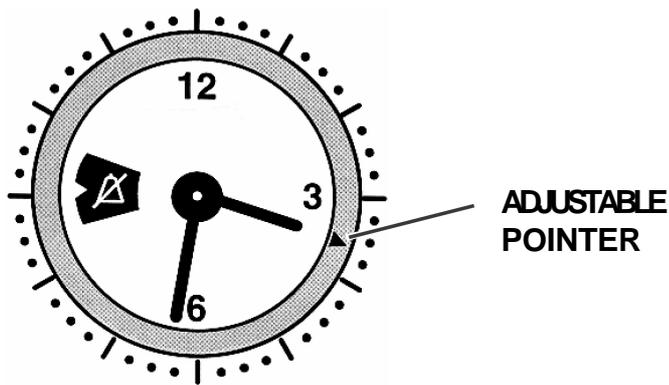


Fig.2

Analogue Programmer for Start/End Cooking Time



How to Reset the Current Time

The oven must be connected to the power supply.

Press the knob and turn it anti-clockwise until the correct time appears.

NB: The programmer runs on electricity. Therefore, it will stop during a power failure. After the power comes back on, the current time will have to be set again.

Manual Operation

NB: This mode should be used when a cooking time is not being set.

- 1 Turn the knob anti-clockwise until the ☰ symbol appears in the small window.
- 2 **Pull** the knob and turn it in anti-clockwise until the marker is aligned with the current time.
A click indicates that the procedure has been completed.

Use the function selector "B" to select the desired mode.

To turn the oven off, turn the function selector to the "0" setting.

Programmed Cooking Time - Immediate Start

- 1 Turn the knob anti-clockwise until the Total Cooking Time desired appears in the small time display.
- 2 **Pull** the knob and turn it anti-clockwise until the marker is aligned with the current time. A click indicates that the procedure has been completed.

Use the function selector to select the desired cooking mode.

The oven will turn on immediately and stay on for the entire length of the programmed cooking time. The oven will buzz to indicate that it has automatically turned off. To interrupt the programmed cooking time, turn the knob anti-clockwise until the ☒ symbol appears in the small window.

Programmed Cooking Time - Delayed Start

- 1 **Set Total Cooking Time:**
Turn the knob anti-clockwise until the Total Cooking Time desired appears in the time display.
- 2 **Set Start Cooking Time:**
Pull the knob and turn it anti-clockwise until the marker is aligned with the desired Start Cooking Time.

Use the function selector to select the desired cooking mode.

The oven will turn on at the time set for the Start Cooking Time and will stay on for the entire length of time programmed. The oven will buzz to indicate that it has automatically turned off.

To interrupt the programmed cooking time, turn the knob anti-clockwise until the ☒ symbol appears in the small window.

Cooking Advice

The oven offers a wide range of alternatives which allows you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following are only a guide, which may be varied according to your own personal taste.

Preheating

If the food being cooked needs to go into a preheated oven (this is generally the case when cooking leavened foods), the “fan assisted mode”  can be used to reach the desired temperature as quickly as possible. When preheating is over, which is indicated by the red oven indicator light “E” going out. Place food in the oven and select the most appropriate cooking mode.

Cooking on More Than One Shelf

If you want to cook on more than one shelf at the same time, use the “fan assisted mode”  which is the only mode appropriate for this type of cooking.

- The oven is fitted with 5 shelves. During fan assisted cooking, use two of the three central shelf positions; the lowest and highest shelf positions receive the hot air directly and therefore delicate foodstuffs could be burnt on these shelf positions.
- As a general rule, use the 2nd and 4th shelf position from the bottom, placing the foodstuffs that require greater heat on the 2nd shelf position from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd shelf position from the bottom and the more delicate food on the 4th shelf position from the bottom.
- When cooking food that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th shelf position from the bottom and take the food requiring less time out of the oven first.
- Use the baking tray on the lower shelf position and the shelf on the upper;

Using the Grill

The Grill  setting perfectly grills traditional foods (such as toasted sandwiches, hotdogs, etc.).

The Fanned Grill  is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface but also to cook the bottom part.

This mode can also be used for browning foods at the end of the cooking process.

Important: always use the grill with the oven door closed. This will allow you both to attain excellent results and to save energy (approximately 10%).

For best results when cooking on the grill, it is recommended to use the highest temperature (175 °C), the grill pan should be placed on the higher shelf (see Cooking Chart).

Baking Cakes

When baking cakes, always preheat the oven. Make sure you wait until the oven has preheated thoroughly (the red oven indicator light "E" will go out). Do not open the oven door during baking to prevent the cake from dropping. In general, if:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry has dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower shelf, lower the temperature and increase the cooking time.

It is cooked well on the inside but is sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

You have used more than one shelf (in the fan assisted mode) and they are not all at the same cooking point.

Use a lower temperature setting. It is not necessary to remove the food from both shelves at the same time.

Cooking Fish and Meat

Meat must weigh at least 1kg to prevent it from drying out. When cooking white meat, fowl and fish, use temperature settings from 150 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the grill pan/baking tray beneath it to catch the fat. Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low shelf positions.

Cooking Pizza

For best results when cooking pizza, use the “fan assisted mode” :

- Preheat the oven for at least 10 minutes.
- Use a light aluminium pizza pan, placing it on the shelf. If the baking tray is used, this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the door frequently while the pizza is cooking.
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top, halfway through the cooking process.

Cooking Chart

STATIC OVEN COOKING

| Type of dish | Temperature | Cooking time | Type of dish | Temperature | Cooking time |
|---------------------------|-------------|--------------|-----------------------------|-------------|---------------|
| Pastries and cakes | (°C) | minutes | Meat | (°C) | hours |
| Fruit pie | 130 | 60 - 70 | Turkey (4-8 kg) | 160 | 3 - 4 1/2 |
| Meringues | 130 | 30 - 40 | Goose (4-5 kg) | 160 | 4 - 4 1/2 |
| Sponge cake | 150 | 20 - 30 | Duck (2-4 kg) | 170 | 1 1/2 - 2 1/2 |
| Angel cake | 160 | 40 - 50 | Capon (2 1/2 - 3 kg) | 170 | 2 - 2 1/2 |
| Madeira cake | 160 | 40 - 50 | Braised beef (1 - 1 1/2 kg) | 160 | 3 - 3 1/2 |
| Chocolate cake | 170 | 30 - 40 | Leg of lamb | 160 | 1 - 1 1/2 |
| Flat sweet loaf | 170 | 40 - 50 | Roast hare (2 kg) | 160 | 1 - 1 1/2 |
| Puffs | 200 | 15 - 20 | Roast pheasant | 160 | 1 - 1 1/2 |
| Flaky pastry biscuits | 200 | 15 - 20 | Chicken (1 - 1 1/2 kg) | 170 | 1 - 1 1/2 |
| Mille feuilles | 200 | 15 - 20 | Fish | 200 | minutes |
| Short pastry | 200 | 15 - 20 | | | 15 - 25 |

GRILLING

| Type of dish | Cooking time (minutes) | Position of shelf |
|----------------------------|------------------------|----------------------------|
| Chops (0.5 kg) | min. 25 | 3 rd guide rail |
| Sausages | min. 15 | 2 nd guide rail |
| Grilled chicken (1 kg) | min. 60 | 1 st guide rail |
| Veal on the spit (0.6 kg) | min. 60 | - |
| Chicken on the spit (1 kg) | min. 60 | - |

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary. The 1st guide rail is the lowest position.

Care and Cleaning

Before cleaning or carrying out any maintenance on your oven, you must disconnect it from the power supply.

Inside the oven

We recommend you clean your oven each time you use it, especially after cooking roasts. In fact, it is advisable to prevent food residue from building up during cooking: the residue would be re-cooked each time the oven is used and would **char and release smoke and unpleasant odours**.

Oven exterior

Clean the enamelled or stainless steel exterior surfaces of your oven using a sponge soaked in soapy water, making sure you rinse and dry these thoroughly, without using abrasive or corrosive products which could damage them.

Stainless steel

Rinse stainless steel parts and dry them thoroughly using a soft cloth. Use a specific non-abrasive product to remove tougher stains,

DO NOT use aluminium foil to line the bottom of the oven.

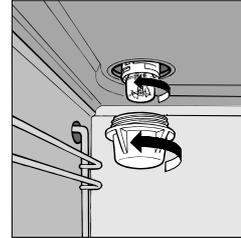
To avoid having to clean the bottom of the oven, you may be tempted to line it with some aluminium foil. **We strongly advise against this. The aluminium foil sheet in direct contact with the heated enamel coating could melt and damage the enamel coating inside the oven irreversibly.**

Cleaning the rotisserie and other accessories

The rotisserie can be removed completely using the 2 wing nuts. The elements comprising the rotisserie assembly should be cleaned together with the other accessories (baking tray, shelf) in the sink using a damp sponge and ordinary detergent or in your dishwasher.

Replacing the Lamp in the Oven

- Disconnect the oven from the power supply by means of the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible;
- Unscrew the glass cover attached to the lamp holder;
- Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:
 - Voltage: 230/240 V
 - Wattage: 15W
 - Socket: E14
- Remount the glass cover and reconnect the appliance to the power supply.



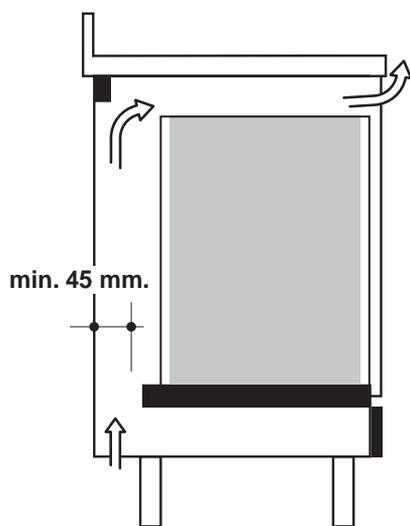
During operation, the door and adjacent parts of the appliance become very hot. Ensure that children are kept out of reach.

Installation

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of Built-in Ovens

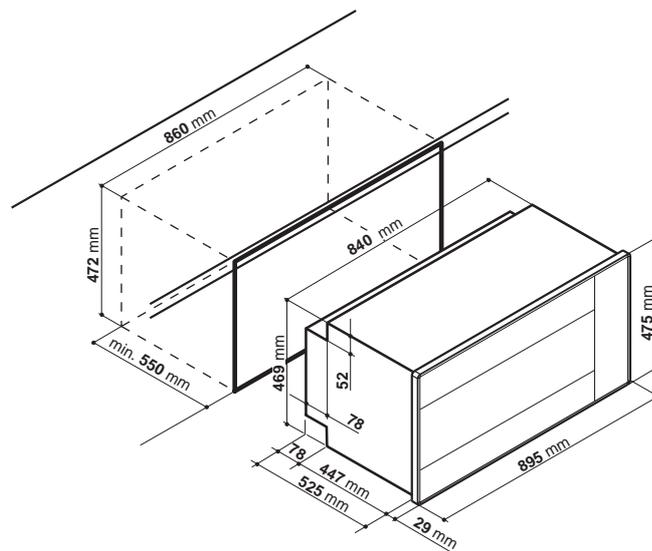
To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size. The sizes of the unit for installing the cooker under a worktop or in a column unit are shown in figure.



To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of the cabinet (an intake opening on the bottom of at least 200 cm², and an exhaust opening of at least 60 cm²).

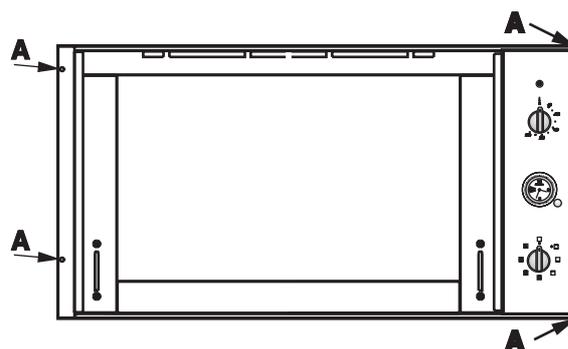
The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120 °C.

In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.



Fastening the oven

Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the four screws "A", remembering to place the special spacers provided between the hole and the screw itself.



Electrical Connection

Electric connection

Appliances with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Connecting the power supply cable to the mains

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains, suitable for the load indicated and complying with current directives (the earthing wire must not be interrupted by the circuit-breaker).

The power supply cable must be positioned so that it does not exceed 50°C more than room temperature at any point of its length.

Before making the connection check that:

- the limiter valve and the home system can support the appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- the socket or omnipoar circuit-breaker is easily accessible once the cooker has been installed.

NOTE: do not use reducers, adaptors or shunts as they could cause overheating and burns.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

93/68/EEC

Inner dimensions of the oven:

width cm.54

depth cm.38

height cm.33

Voltage and frequency of power supply:

230 V

50-60Hz

2400W

ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens

Norm EN 50304

Energy consumption for Natural convection

heating mode: Convection

Declared energy consumption for Forced convection
Class

heating mode: Fan assisted



After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- /Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- /Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories UK: 08709 077 077

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:



www.theservicecentre.co.uk



Guarantee

"Satisfaction guaranteed or your money back"

We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk



Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.



Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.